

This listing of claims will replace all prior versions, and listing of claims in the application:

Listing of claims:

Claim 1 (currently amended) Method of packaging a thick but malleable frozen dessert
5 comprising:

~~, and for dispensing it the frozen dessert~~ under pressure in the an expanded state, ~~in which method the product is frozen dessert being~~ placed in a container equipped with a dispensing member, then, after having put the said dispensing member in the a closed position, pressurizing the said container ~~is pressurized by using~~ a propellant gas to a pressure high great enough to
10 ensure suitable dispensing, given the consistency of the ~~product~~ frozen dessert to be dispensed and characteristics of the dispensing member, ~~characterized in that~~ comprising:

a) ~~—~~ using a propellant gas which is virtually insoluble in the product to be dispensed ~~is chosen;~~

b) ~~—~~ using an expansion gas which is different from the propellant gas and highly
15 soluble in the ~~product~~ frozen dessert to be dispensed ~~is chosen~~ in order to expand the ~~product~~ frozen dessert when it is dispensed, the amount of expansion gas used ~~being defined~~ depending on the degree of expansion desired on dispensing, the expansion gas being homogeneously dissolved in the ~~product to be dispensed~~ frozen dessert by putting the expansion gas in contact with the frozen dessert ~~said~~ product in a freezer and

20 e) ~~—~~ passing the ~~passage of the said frozen dessert product takes place~~ in the pasty state then dispensing it ~~is dispensed~~ by opening the dispensing member, the said frozen dessert ~~product~~ being expanded to the desired degree, determined prior to filling, ~~as described in step 1b,~~ by expanding the expansion gas which is completely dissolved therein.

Claim 2 (currently amended) Method according to Claim 1, comprising treating ~~in which~~
25 an ice-cream mix ~~is treated~~ in a freezer which is supplied with expansion gas so as to partially freeze and expand the ice-cream ~~said~~ mix, under temperature and pressure conditions promoting good dissolution of the expansion gas in the ice-cream ~~said~~ mix, ~~especially at a temperature of~~

about 8°C to 12°C at the output and at a constant pressure equal to atmospheric pressure up to 10 bars above atmospheric pressure in the freezer.

Claim 3 (currently amended) Method according to Claim 1, wherein ~~in which~~ a gas that is highly soluble in the frozen dessert mix, preferably chosen from nitrous oxide (N₂O) and carbon dioxide, is used as an expansion gas.

Claim 4 (currently amended) Method according to Claim 1, wherein ~~in which~~ nitrogen (N₂) or compressed air having a dewpoint less than the minimum temperature to which the container will be subjected between manufacture of the product and its use is used as propellant gas.

Claim 5 (currently amended) Method according to ~~one of Claims Claim~~ Claim 1, 2, 3 and 4, comprising placing a ~~in which the~~ partly frozen and partly expanded mix is placed in the container by means of a metering device ensuring the pressure is kept as close as possible to the initial pressure in the freezer, in the pipes and in the metering unit, ~~especially by exerting a counterpressure as close as possible upstream from the metering nozzle~~, so as to limit the expansion of the volume of the product during filling by partial expansion of the expansion gas.

Claim 6 (currently amended) Method according to ~~one of Claims Claim~~ Claim 1, 2, 3 and 4, comprising using ~~in which~~ a metering nozzle moving with an up and down movement is used as a filling device, allowing filling by rising from the bottom of the container, ~~of the type called "bottom-up filler"~~, so as to optimize the filling and to prevent the formation of pockets free of product.

Claim 7 (currently amended) Method according to Claim 1, wherein ~~in which~~ the container is filled sufficiently quickly before expansion occurs ~~or, alternatively, hermetically under pressure~~.

Claim 8 (currently amended) Method according to ~~one of Claims Claim~~ Claim 1, 2, 3 and 4, wherein ~~in which~~ the container is filled through the dispensing member, the piston then being positioned just under the dispensing member.

Claim 9 (currently amended) Method according to ~~one of Claims Claim 1, 2, 3 and 4,~~
comprising using in which a rigid receptacle ~~is used as~~ a container, into which, ~~on the one hand,~~
the product to be packaged which contains the amount of expansion gas needed to obtain the
desired expanded state of the dispensed product is introduced, and, ~~on the other hand,~~ the
5 propellant gas is introduced at the pressure desired for the dispensing.

Claim 10 (currently amended) Method according to Claim 9, comprising using in
~~which~~ a flexible pouch (8) defining a volume connected to the dispensing member (3) ~~is used as~~
a container, which pouch is placed in a rigid receptacle (1), to which the dispensing member (3)
associated with the pouch (8) is fastened, and the propellant gas is injected into the said
10 receptacle (1), outside the pouch (8), the product to be dispensed being introduced into the pouch
(8).

Claim 11 (currently amended) Method according to Claim 9, comprising using in
~~which~~ a rigid cylindrical receptacle (1) ~~is used as~~ a container, in which receptacle a sliding piston
(5) is placed, which divides the receptacle (1) into two compartments, one of which is closed by
15 the dispensing member (3) while the other has a valve (4) enabling the propellant gas to be
injected, the product to be dispensed being introduced into the receptacle (1) from the side of the
compartment closed by the dispensing member (3).

Claim 12 (currently amended) Method according to ~~one of Claims Claim 1 to 11,~~
comprising lowering in which the temperature of the frozen dessert product ~~is lowered~~ to a value
20 below -10°C, ~~preferably of from -15°C to -20°C so that it takes on its packaging consistency,~~ and
it is stored and used by the consumer at this temperature.

Claim 13 (new) Method according to Claim 1, comprising treating an ice-cream
mix in a freezer which is supplied with expansion gas so as to partially freeze and expand the
said mix at a temperature of about -8°C to -12°C at the output and at a constant pressure equal to
25 atmospheric pressure up to 10 bars above atmospheric pressure in the freezer.

Claim 14 (new) Method according to Claim 1, wherein a gas chosen from the
group consisting of nitrous oxide (N₂O) and carbon dioxide is used as an expansion gas.

Claim 15 (new) Method according to Claim 1, wherein the temperature of the product is lowered from -15°C to -20°C.

Claim 16 (new) Method of packaging a frozen dessert, and for dispensing it under pressure in the expanded state, in a system wherein the product is placed in a container equipped with a dispensing member, the said container being pressurized by a propellant gas comprising the steps of:

using a propellant gas which is virtually insoluble in the product to be dispensed is chosen;

using an expansion gas which is different from the propellant gas and highly soluble in the product to be dispensed, the expansion gas being homogeneously dissolved in the product to be dispensed by putting the expansion gas in contact with the said product in a freezer and;

passing the product in a pasty state then dispensing it by opening the dispensing member, the product being expanded by expansion of the expansion gas that is dissolved therein.